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TOMICH

cool climate.
hand crafted.
softly farmed.



Woodside Vineyard

2019 Shiraz

THE VINEYARD

The vineyard is situated in the cool climate Adelaide Hills Region and records temperatures five degrees centigrade cooler than Adelaide. The mesoclimate is ideally suited to producing premium fine wine as the cool temperatures promote late bud-burst and long, slow ripening of fruit. The Onkaparinga River runs through the vineyard in its eastern aspect.

Altitude: 365m – 400m above sea level **Annual rainfall:** 800mm

Area under vines: 220 acres - trellised single cordon - Avg. 6100 vines per acre

VINTAGE CONDITIONS

Vintage 2019 was a challenge for us all in the Adelaide Hills. Lucky for us though, fruit quality remained high even though yields were down. It was also a quick vintage, with all grapes off the vine within 3.5 weeks, in early March. This meant we could spend more time in the winery working on the finished product of what would go into the bottle.

WINEMAKING

Fermentation: Hand picked and wild fermented . 30% whole bunch ferment in small batch open fermenters. 3 weeks extended maceration on skins.

Maturation: 100% barrel aged, 20% new oak. 30% secondary ferment in French oak, 100% French barrels for 18 months.

THE WINE

Origin: Block H, planted in 2001 **Area:** 2.66 acres

Soil: predominantly aged red podzolic soils over schist (weathered laterite rock)

Colour: Crimson cherry red

Bouquet: Vibrant dark fruits of blackberry, blackcurrant and plum

Palate: The flavoursome palate displays juicy mulberry and plum with hints of pepper, spice and chocolate. Grippy tannins.

pH: 3.47 **Rs:** 0.9g/L **TA:** 6.2g/L **Alc:** 14.40%

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